

VIB3240-1, VIB3240-2, VIB3240-3

Single, Double, Triple In-Vent[®] Hood System





VIB3240-2 In-Vent[®] is shown on Double Stacked Blodgett Model SG3240 Conveyor Oven which is sold separately.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

Installation

Project _

Item No. _

Quantity _

In-Vent® conveyor oven ventilation hood system.

All data is shown per oven section, unless otherwise indicated.

EXTERIOR CONSTRUCTION

- Stainless steel exterior on front, sides, and ducts
- Integral exhaust and make-up air plenum and duct collar assembly

- Quick release duct fittings and duct extensions
- Front air make-up cooling panels
- Cooling fan motor exhaust plenum
- Conveyor entrance/exit end exhaust plenums
- Heat shields over end exhaust plenums and vertical exhaust corner riser
- Stainless steel ceiling trim pieces included

INTERIOR CONSTRUCTION

- Aluminized steel, 300 and/or 400 series stainless steel
- Insulated supply ducting

OPERATION

- Captures smoke, contaminants and cooking by-products emanating from the oven.
- Minimizes amount of tempered air removed from kitchen by surrounding itself and oven with a layer of untempered make-up air.
- Requires much less exhaust and make-up air flow than conventional overhead hoods.
- Exhausts grease and smoke from directly over conveyors resulting in cleaner oven and environment.
- Cooler surfaces lower radiant heat to room and increase operator safety and comfort significantly

STANDARD FEATURES

- Available in three configurations (all ovens must have remote mounted controls)
 - UIB3240-1 for single SG3240
 - □ VIB3240-2 for double stacked SG3240
 - □ VIB3240-3 for triple stacked SG3240
- Fully detachable panels without tools
- Quick disconnect ducting for servicing or cleaning
- Adds only 6" to front-to-back dimensions
- Ventilation system controls can be interlocked with the oven's remote mounted controls
- Modular design for easier handling and cleaning



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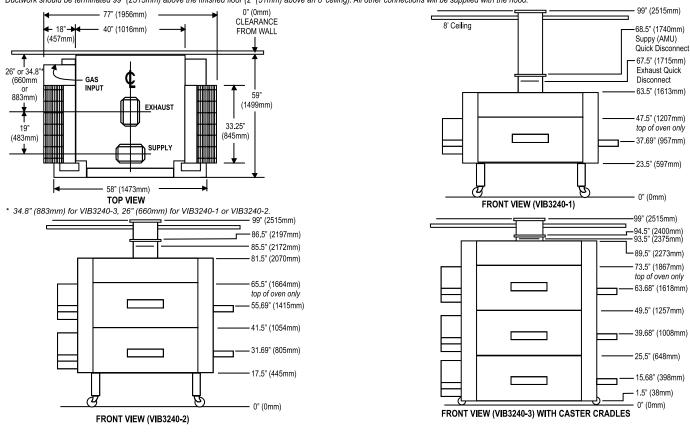
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VIB3240-1, VIB3240-2, VIB3240-3



*Ductwork should be terminated 99" (2515mm) above the finished floor (2" (51mm) above an 8' ceiling). All other connections will be supplied with the hood.



			Provide Blodgett In-Vent® ventilation system, engineered for Blodgett model SG3240 conveyor oven. Exterior shall be stain- less steel on front sides and ducts. Interior shall be of aluminized steel. Baffle grease filters shall be of galvanized steel or aluminum construction. All exterior panels removable without the use of tools for access to mechanicals and cleaning. Integral exhaust and make-up air plenums connected to stainless steel duct collars with quick disconnect assemblies. Ventilation sys-	
ĺ	Jniversal specification, based on specification sheet for specific system with specific oven model.			al
	SYSTEM VIB3240-1, VIB3240-2, VIB3240-3		tem shall comply with ANSI/NSF-2 and UL-710. Provide factory authorized assembly and installation at additional cost, per ANSI/NFPA-96. Ductwork between extension duct collars and rooftop equipment, and rooftop equipment not included.	

MINIMUM ENTRY CLEARANCE:

21" x 40" x 42.7" (533mm x 1016mm x 1085mm)

Largest uncrated component

DIMENSIONS:

Floor space 77" (1956mm) W x 59" (1499mm) D

AIRFLOW REQUIREMENTS:

SHIPPING INFORMATION: Model Exhaust Supply Duct Size (all models): 7" x 12" (17.8mm x 305mm) 7" x 12" (17.8mm x 305mm) Weight: VIB3240-1: VIB3240-1 350 lbs. (160 kg) CFM: 500 CFM 875 CFM VIB3240-2 450 lbs. (205 kg) Static Pressure: 0.04" W.C. (10 Pa) 0.7" W.C. (174 Pa) VIB3240-3 550 lbs. (250 kg) VIB3240-2: Crate size: CFM: 750 CFM 1150 CFM VIB3240-1 Palletized size and number not yet finalized Static Pressure: 0.07" W.C. (17 Pa) 1.0" W.C. (249 Pa) VIB3240-2 Palletized size and number not yet finalized VIB3240-3: VIB3240-3 Palletized size and number not yet finalized CFM: 1050 CFM 1450 CFM Static Pressure: 0.14" W.C. (35 Pa) 1.5" W.C. (373 Pa)

NOTE: The company reserves the right to make substitutions of components without prior notice

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